

FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without griping.

When cross, irritable, feverish, or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember, a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

Helping Reform.

He—Miss Prettyface, I have been converted, and I want to make restitution of any wrong I have done. I stole some kisses from you, and I would like to give them back.

She—Well, Mr. Smith, of course I don't want to put any obstacle in the way of your doing what you think is right.

Making It Plain.

"You are putting the cart before the horse."

"I don't understand what you mean by this figure of speech."

"Well, I'll frame it differently. You are putting the toucan before the wind shield."

Can't Even Be Brought.

"Do you subscribe to the old story that the criminal always returns to the scene of the crime?"

"Not always," replied the sure enough detective. "Sometimes the extradition papers won't hold."

Frank.

"Oh, how do you pronounce—" "It's the war news you're reading, you needn't go any further. I don't know."

A Handicap.

She—This house advertises a continual supply of hot water.

He—Not for me! I'd be always in it.

Its Advantage.

"Real estate investment is making way."

"Naturally, it's gaining ground."

MAY BE COFFEE

That Causes all the Trouble

When the house is afire, it's about the same as when disease begins to show. It's no time to talk but time to act—delay is dangerous—remove the cause of the trouble at once.

"For a number of years," wrote a Kansas lady, "I felt sure that coffee was hurting me, and yet I was so fond of it, I could not give it up. At last I got so bad that I made up my mind I must either quit the use of coffee or die."

Everything I ate distressed me, and I suffered severely most of the time with palpitation of the heart. I frequently woke up in the night with the feeling that I was almost gone—my heart seemed so smothered and weak in its action. My breath grew short and the least exertion set me panting. I slept but little and suffered from rheumatism.

"Two years ago I stopped using the coffee and began to use Postum and from the very first I began to improve. It worked a miracle! Now I can eat anything and digest it without trouble. I sleep like a baby, and my heart beats strong and regularly. My breathing has become steady and normal, and my rheumatism has left me."

"I feel like another person, and it is all due to quitting coffee and using Postum, for I haven't used any medicine and none would have done any good as long as I kept drugging with coffee." Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs.

Postum comes in two forms: Regular Postum—must be well boiled, 1 lb. and 25 packages.

Instant Postum—is a soluble powder. A teaspoonful dissolves quickly in a cup of hot water and, with cream and sugar, makes a delicious beverage instantly. 50c and 50c tins.

Both kinds are equally delicious, and cost per cup about the same.

"There's a Reason" for Postum.

—sold by Grocers.

CEDAR RUST DISEASE

Trouble is Very Abundant in Some Eastern Sections.

Orchards in Vicinity of Cedar Thickets Usually Suffer More Severely Than Those Which Are Situated Some Distance Away.

The cedar rust of apples is more or less widespread in the eastern and central portions of the United States. It is reported from New Hampshire to North Carolina on the Atlantic seaboard and westward as far as Iowa and Nebraska. The disease is not found except in regions where both apples and red cedar grow. The red cedar is very abundant in some parts of the eastern states, and in those sections there is a great deal more of the disease than in any other portion. The principal reason for this lies in the fact, that, along with the abundance of cedar trees, the large commercial apple orchards contain many varieties which are particularly susceptible to the disease. Orchards in the vicinity of cedar thickets have usually suffered more severely than those which are situated at some distance. The injury is more marked if the orchard is on the leeward side of the cedar thickets, where the spores of the disease may be continually borne in by prevailing winds, but all orchards of susceptible varieties of apples suffer more or less from the cedar rust. Two years ago, the financial loss to apple growers in the state of Virginia alone was estimated to be upwards of one-half million dollars, and this did not take into account the loss due to weakness of the trees and to impairing the vitality of the fruit buds for the following year, which would surely diminish each succeeding crop.

The cedar trees in the vicinity of apple orchards develop, during the winter and early spring, a large number of corky galls, which are commonly spoken of as cedar apples. These



A "Cedar Apple" in the Gelatinous Condition. It is Usual to Find This Condition After a Warm Spring Rain. When These Masses Begin to Dry Out They Set Free Millions of Spores Capable of Infecting Apple Foliage.

galls contain the winter spores and slowly mature during the warm days of late winter and early spring. When the weather becomes warm enough and there is abundant moisture present, the cedar apples thrust out many gelatinous tendrils. So long as the gelatinous material is damp the spores do not escape to any extent, but, if bright, sunny days with brisk winds follow, the watery tendrils are dried and the spores are blown away from the cedar apples. The wind, of course, blows these spores where it lists, but only those which are carried to apple trees find conditions which are suited to their germination and future development.

How far these spores may be car-

THE PERIODS OF GESTATION

Approximate Figures Given for Common Farm Animals—Considerable Variation is Likely.

So many inquiries have been received relative to the period of gestation for common farm animals that we give the following brief statement of the approximate periods: Mares, 11 months; cows, 285 days; sheep, 5 months; goats, 5 months; sows, 4 months; dogs, 63 days; cats, 59 days; rabbits, 30 days; squirrels, 28 days; rats, 24 days; turkeys, incubation, 26 to 28 days; guinea-fow, 25 to 26 days; geese, 27 to 28 days; ducks, 24 to 26 days; hens, 15 to 24 days; canary birds, 13 to 14 days.

It must be remembered that the above figures are only approximate and that considerable variation will be experienced. For example, a record of 764 cows showed a shortest period of 220 days and a longest period of 313 days, with an average of 285 days.

A record of 25 sows showed extremes of 109 and 123 days while a rec-

ord has never been definitely determined. Our observations and studies go to show, however, that if an orchard is one-half mile from the cedar, the amount of rust infection is usually not great enough to be a serious injury to the orchard. Any cedar trees which are cut after March first should be burned, since they retain the ability to cause infection for two months.

RAISE BIG TOULOUSE GEES

Fowls Can Be Fed Almost Entirely on Grass—Not Subject to Disease Like Chickens.

We raise the large Toulouse geese and find them very profitable. They can be raised almost entirely on grass and are not subject to disease, like chickens. They commence to lay about the middle of February and will lay from twelve to fifteen eggs before wanting to set. They will lay three clutches of eggs if they are broken up when they want to set. One gander should be kept for every three or four geese and if they have access



Pair of Toulouse Geese.

to a pond of water in the spring, almost every egg will be fertile. The sooner the eggs are set after they are laid the better they will hatch. We set the eggs under hens giving seven eggs to each hen. If the weather is very dry we moisten the eggs with lukewarm water about the middle of the hatch and again a day or two before they are due to hatch. We nearly always have good luck hatching the eggs, says a writer in an exchange.

We give the goslings their first feed and water when they are forty-eight hours old. The water should be kept before them all the time in something that they can drink out of easily, but can't get into. We keep green feed such as lettuce, mustard or tender grass before them all the time, and give them bread moistened with milk, hot cheese or wet corn meal, three times a day until they are three weeks old. After this we give them a good feed of wet corn meal every night and morning and all the green feed they will eat until they are about seven weeks old. Then they are turned out in the pasture or in a rape patch and do not receive any more grain until fall. The goslings do not need a pond of water to swim in.

TRADE MUST BE CATERED TO

Appearance Has Much to Do With Sale of Dressed Poultry—Advertiser All of Your Products.

When shipping dressed poultry to market, all the whims and fancies of the trade must be catered to. Appearance has much to do with the sale. A neatly dressed, plump carcass, free from pin feathers, at once attracts the attention of the buyer.

It is a good idea to tag each carcass, and on this tag advertise the name and address of the farm that produced the carcass. It will lead people to call for your goods.

Yellow skin and flesh do not necessarily denote quality of flesh, but the market calls for such, and it is up to the poultryer to produce it. A full breast, broad back and plump body gives the ideal appearance.

ord of another ten sows showed periods varying from 181 to 116 days. The age, breed, condition, care and feed of animals affect the length of their period of gestation.

TESTING SEED BY INCUBATOR

Tray Made of Light Wood, Filled With Sand, Will Prove Efficacious—Keep Temperature Right.

While not in use for hatching, the incubator may be used for testing seed by making a false tray of light wood which is filled with sand. The seed should be placed in the sand, covered and kept moist. Keep the temperature up to, or above 85 degrees, and the seed will germinate in a short time.

Even when it is in use for hatching, seeds may be tested by placing them between damp cloths in a plate, setting the plate under the egg tray in what is known as the "chick nursery."

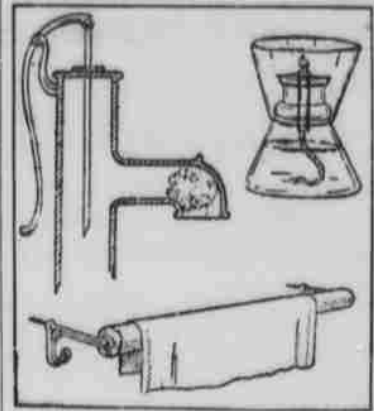
Plants thus germinated in sand may be transplanted to the hot bed, not only testing the seed for vitality, but utilizing those so tested.

EASY WAY TO FILTER WATER

Simple and Comparatively Without Cost—Excellent Lamp for the Sick-room—Towel Brackets.

It often happens that pump water is filled with sand or gritty substance, and one must wait until it has settled before it is fit to use. If this is the case, an easy way to filter it is to take a rather fine sponge, just large enough to fit into the spout of the pump. Attach a wire to the sponge, so that when it is pushed up in the spout it can easily be removed. When the water runs through this sponge it will come out clear, for the sand will be collected by the sponge. Be sure not to get the sponge too large, or it will stop the flow of water. Take the sponge out at least twice a week and clean it thoroughly.

A small lamp can be made for the sickroom by taking a bottle such as medicine comes in and attaching to



it by a wire a short piece of brass or copper tubing one-eighth of an inch in diameter. A thick piece of cotton cord makes the wick, and the chimney is simply a tumbler with the bottom cut out. These lamps are safe and will burn without odor. Lard oil will be found a good substitute for kerosene and will be less apt to smoke.

Very serviceable brackets for a towel roller can be made by using ordinary wire hooks, as shown in the illustration. The roller is made of wood—a broom handle will do—and two nails with the heads knocked off are inserted in the ends. These are put through the opening in the ends of the hooks, so that the roller can revolve easily. When it is necessary to change towels, spring the hooks apart and slip out the roller.

Hints for Good Cooks.

Salad dressing can be made of almost anything, but the best imitation of the genuine can be manufactured by taking two teaspoonfuls of gasoline, a pint of ammonia, three tablespoonfuls of cod liver oil and a jigger of axle grease.

There is always one way sure to tell when an egg is bad. Boil it soft and then open it with a common case knife or a spoon. If it is bad you will not be left long in doubt.

Original Meat Recipe.

Cut beef, either cooked or uncooked, into inch cubes. Put in porcelain covered saucepan. Dredge thick with flour. To two and a half cups of beef add eight cloves and half can of tomatoes. If not enough liquid to more than cover add water. Set on back of stove, cover and let simmer three or four hours. Sometimes I add sliced potatoes one-half hour before serving. Should be very tender, dark red with no trace of tomato and very rich.

Fresh Fish Balls.

One pint cold boiled fish free from skin and bone and minced fine, one pint hot mashed potatoes, one tablespoonful butter, half cupful hot milk, one egg well beaten, pepper, salt and a little parsley (if you like parsley). Mix thoroughly and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard. This makes about twenty-two cakes.

Horse-Radish Vinegar.

Pour two pints of boiling cider over one and one-half cupfuls of freshly grated horse-radish; add two tablespoonfuls of sugar and one of salt and let stand one week. Strain, bottle and keep to serve with meat or fish, to flavor salads or to use as a dressing for, cross, kale, etc.

Flannel Dish Cloths.

Try using white outing flannel for dish cloths. They are very durable, also softer for glass and fine china. A 14-inch square is a good size.

Lamb Chops in Jellyed Mayonnaise.

Have some chops trimmed and the bone cut close to the meat, saute them in butter with a little chopped parsley, celery, onion and green pepper, and press until cold. Dip them in jellyed mayonnaise, garnish them with pimientos, truffles and cooked green peas that have been an hour in marinade.

For Tar Stains.

Tar stains may be removed from cotton fabrics by covering the spots with butter and allowing it to remain for a few hours before washing.



Better cookies, cake and biscuits, too. All as light, fluffy, tender and delicious as mother used to bake. And just as wholesome. For pure Baking Powder than Calumet cannot be had at any price. Ask your grocer.

RECEIVED HIGHEST AWARDS
World's Pure Food Exposition, Chicago, Ill.
Paris Exposition, France, March, 1912

You don't save money when you buy cheap or big-size baking powder. Don't be misled. Buy Calumet. It's more economical—more wholesome—gives best results. Calumet is far superior to your milk and soda.

Was a Surprise.
Officer (instructing recruit in signaling)—Didn't you get that message?
Recruit—Yes, sir: "Three tails and a Zepplin comin' hover the ill."
Officer—Then why the deuce didn't you send it on?
Recruit—Well, sir, I couldn't hardly believe it—London Punch.



You won't like heavy tobaccos after you once try the plenty mild but fully satisfying taste of FATIMA Cigarettes. They outsell other 15c cigarettes by millions!

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